

Proposed Ordinance
by Zimmermann

Amending Title 10, Chapter 186 of the Minneapolis Code of Ordinances relating to Food Code: In General.

The City Council of The City of Minneapolis do ordain as follows:

Section 1. That Section 186.50 of the above-entitled ordinance be amended by adding and deleting definitions in alphabetical sequence to read as follows:

186.50. Definitions. All terms used in this title, unless expressly defined in this section, shall be interpreted as defined in the Minnesota Food Code, part 4626.0020, as they may be amended from time to time. The following terms shall have the following meanings:

~~*Boardinghouse* means an eating place where meals are furnished regularly to five (5) or more persons other than members of the family.~~

Potentially hazardous food means a food that is natural or synthetic and is in a form capable of supporting:

- (1) The rapid and progressive growth of infectious or toxigenic microorganisms;
- (2) The growth and toxic production of *Clostridium botulinum*; or
- (3) In a raw shell eggs, the growth of *Salmonella enteritidis*.

Potentially hazardous food includes foods of animal origin that is raw or heat-treated, a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, and garlic and oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth.

Process review means evaluating the menu and processes to receive, store, prepare, cook, hold, cool, and serve food.

Risk one (1) Food Establishment means a facility that serves potentially hazardous foods that require extensive processing on the premises, including manual handling, cooling, reheating or holding for service; or prepares foods several hours or days before service; or conducts specialized processing operations, such as curing, smoking, and reduced oxygen packaging; or serves food items that epidemiological experience has demonstrated to be common vehicle of foodborne illness. Examples include sit down full-service restaurants, and schools that prepare food on site

Risk two (2) Food Establishment means a facility that serves potentially hazardous foods but with minimum holding time between preparation and service, and/or serves food such as pizza that require extensive handling following heat treatment. Examples include pizza sit-down or take out restaurants, and sub shops.

Risk three (3) Food Establishment is not a Risk 1 or 2. Examples include grocery items, donut shop, facility with limited food service